

**Appl. No.** : **Unknown**  
**Filed** : **Herewith**

Conclusion

Should any questions arise which would delay examination of the present application the Examiner is respectfully invited to contact the under-signed attorney at the telephone number below.

Please charge any additional fees, including any fees for additional extension of time, or credit overpayment to Deposit Account No. 11-1410.

Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

Dated: 12/14/01

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VERSION WITH MARKINGS TO SHOW CHANGES MADE

Deletions are in **[bold and brackets]** and insertions are underlined.

IN THE SPECIFICATION:

On page 1, line 1, following the Title of the Invention, please insert the following heading and paragraph:

Cross Reference to Related Applications

This application is the U.S. National Phase under 35 U.S.C. § 371 of International Application No. PCT/IB00/00869, which was published in English and claims priority to Great Britain patent application number 9914209.3, filed June 17, 1999. This Great Britain patent application is herein incorporated by reference.

On page 1, line 2, before the paragraph beginning “The present invention...”, please insert the following heading:

Field of the Invention

On page 1, line 10, before the paragraph beginning “Pectin is a structural polysaccharide...”, please insert the following heading:

Background of the Invention

On page 5, line 30, before the paragraph beginning “An important factor...”, please insert the following heading:

Summary of the Invention

On page 7, line 7, before the paragraph beginning “The present invention...”, please insert the following heading:

Detailed Description of the Invention

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IN THE CLAIMS:

**Please cancel Claims 31, 32, and 33.**

**Please amend the claims as follows:**

3. (AMENDED ONCE) A process according to claim 1 [or claim 2 ]wherein the activity of the native PG enzyme comprising the amino acid sequence presented as SEQ ID[I.D.] No. 2 or a variant, homologue or fragment thereof is silenced by expression of all or part of a nucleotide sequence in an antisense orientation.

4. (AMENDED ONCE) A process according to claim 1 [or claim 2 ]wherein the activity of the native PG enzyme comprising the amino acid sequence presented as SEQ ID[I.D.] No. 2 is silenced by expression of all or part of a nucleotide sequence in an antisense orientation.

5. (AMENDED ONCE) A process according to claim 1[any one of the preceding claims] wherein the activity of the native PG enzyme is silenced by expression of all or part of a nucleotide sequence comprising the sequence presented as SEQ ID[I.D.] No. 1 or SEQ ID No. 3 or SEQ ID No. 4 or a variant, homologue, fragment, or derivative thereof in an antisense orientation.

6. (AMENDED ONCE) A process according to claim 1[any one of the preceding claims] wherein the activity of the native PG enzyme is silenced by expression of all or part of a nucleotide sequence comprising the sequence presented as SEQ ID[I.D.] No. 1 or SEQ ID No. 3 or SEQ ID No. 4 in an antisense orientation sequence.

7. (AMENDED ONCE) A process according to claim 1[any one of the preceding claims] wherein the activity of the native PG enzyme is silenced *in planta*.

8. (AMENDED ONCE) A process according to claim 1[any one of the preceding claims] wherein the process includes the further step of isolating the PME modified pectin from the active PME.

10. (AMENDED ONCE) A process according to claim 8 [or claim 9 ]wherein the PME modified pectin contains from about 55% to about 85% ester groups.

11. (AMENDED ONCE) A process according to[ any one of] claim[s] 8[ to 10] wherein the PME modified pectin contains from about 70% to about 80% ester groups.

12. (AMENDED ONCE) A process according to[ any one of] claim[s] 8[ to 11] wherein the PME modified pectin contains from about 72% to about 80% ester groups.

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13. (AMENDED ONCE) A process according to[ **any one of**] claim[s] 9[ to 12] wherein the PME modified pectin contains from about 76% to about 80% ester groups.

14. (AMENDED ONCE) A process according to claim 1[**any one of the preceding claims**] wherein the process includes the further step of adding the PME modified pectin to a medium that is suitable for consumption.

16. (AMENDED ONCE) A process according to claim 15, wherein the acidic environment has a pH of from about 3.5 to about 5.5[, **preferably wherein the acidic environment has a pH of from 4 to about 5.5**].

18. (AMENDED ONCE) A process according to[ **any one of**] claim[s] 15[ to 17] wherein the medium is an aqueous solution.

21. (AMENDED ONCE) A process according to[ **any one of**] claim[s] 18[ to 20] wherein the medium comprises a protein.

22. (AMENDED ONCE) A process according to claim[s] 21 wherein the protein is derived from or is derivable from or is in a dairy product[, **such as milk or cheese**].

23. (AMENDED ONCE) A process according to claim 22 wherein the protein is casein or whey protein or a vegetable protein[ **such as soya**].

24. (AMENDED ONCE) A PME modified pectin produced by the process according to claim 1[**of any one of the preceding claims**].

25. (AMENDED ONCE) A food stuff comprising a PME modified pectin prepared by the process according to[ **any one of**] claim[s] 1[-24].

26. (AMENDED ONCE) A PME modified pectin according to claim 24[ **or as defined in claim 25**] wherein the pectin has a molecular weight from about 50kDa to about 200kDa.

30. (AMENDED ONCE) A transformed host according to claim 28[ **or claim 29**] wherein the host is a tomato plant.